

AMENDMENTS TO THE CLAIMS

1. (Cancelled)

2. (Currently amended) A processed cheese having angiotensin converting enzyme inhibitory activity of 350 units per gram or more, wherein the processed cheese is obtained by processing a raw material comprising ~~The processed cheese according to Claim 1 wherein natural cheese having angiotensin converting enzyme inhibitory activity is of 420 units per gram or more is used as a raw material.~~

3-4. (Cancelled)

5. (Currently amended) A ~~manufacturing~~ method for manufacturing a processed cheese having angiotensin converting enzyme inhibitory activity of 350 units per gram or more, comprising processing a raw material comprising ~~wherein~~ at least one type of natural cheese having angiotensin converting enzyme inhibitory activity is of 420 units per gram or more is used as a raw material.

6. (Currently amended) The ~~manufacturing~~ method for manufacturing the processed cheese according to Claim 5, wherein the raw material comprises low salt or unsalted natural cheese ~~is used as a raw material~~, and ~~the sodium content of the obtained processed cheese is~~ has a sodium content of 990 mg or less per 100 g of processed cheese.

7. (Currently amended) The ~~manufacturing~~ method for manufacturing the processed cheese according to Claim 5, wherein the raw material comprises potassium salt ~~is used as raw material~~ molten salt, and ~~the sodium content of the obtained processed cheese is~~ has a sodium content of 990 mg or less per 100 g of processed cheese.

8. (Currently amended) The ~~manufacturing~~ method for manufacturing the processed cheese according to Claim 7, wherein ~~potassium content of the obtained processed cheese is~~ has a potassium content between 80 mg and 150 mg per 100 g of processed cheese.

9. (Currently amended) The processed cheese according to Claim 2, ~~wherein~~ having a sodium content ~~is of~~ 990 mg or less per 100 g of processed cheese.

10. (Currently amended) The processed cheese according to Claim 2, ~~wherein~~ having a potassium content ~~is between~~ 80 mg and 150 mg per 100 g of processed cheese.

11. (Cancelled)

12. (Currently amended) The processed cheese according to Claim 9, ~~wherein~~ having a potassium content ~~is between~~ 80 mg and 150 mg per 100 g of processed cheese.

13. (Currently amended) The ~~manufacturing~~ method for manufacturing the processed cheese according to Claim 6, wherein the raw material comprises potassium salt ~~is used as raw material-~~ molten salt, and the ~~sodium content of the obtained processed cheese is~~ has a sodium content of 990 mg or less per 100 g of processed cheese.

14. (Currently amended) The ~~manufacturing~~ method for manufacturing the processed cheese according to Claim 13, wherein ~~potassium content of the obtained processed cheese is~~ has a potassium content between 80 mg and 150 mg per 100 g of processed cheese.

15. (New) The method for manufacturing the processed cheese according to Claim 5, further comprising mixing the natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more with a natural cheese having angiotensin converting enzyme inhibitory activity of less than 420 units per gram.

16. (New) The method for manufacturing the processed cheese according to Claim 5, further comprising mixing the natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more with a second natural cheese having angiotensin converting enzyme inhibitory activity of 420 units per gram or more.